

DESCRIPTIVE ABSTRACT

PROCESS FOR THE CONTROLLED REDUCTION OF THE SUGAR CONTENT OF FRUIT JUICE AND DEVICE FOR PRACTICING THIS PROCESS

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The present invention has for its object a process for the controlled reduction of the sugar content of fruit juice, in particular grape juice, characterized in that it consists in subjecting a portion (PJO) at least of the 10 original fruit juice, if desired pre-clarified, to a selective ultra-filtration substantially permeable to sugars, then to a selective nano-filtration substantially impermeable to sugars, and in mixing the twice-filtered residue (PNF) with the rest of the permeate or concentrate 15 of ultra-filtration (RUF) and, if desired, with the portion of the untreated original fruit juice (PJON), the ultra-filtration permeate (PUF) being subjected to treatment to eliminate or limit the phenomena of crystallization or formation of troublesome substances in the retentate or 20 nano-filtration concentrate (RNF).